

## CHOCOLATE CHEESECAKE

*This recipe is taken from Marian Beck's cookbook, **Salmon Patties and Rosehip Pie**.  
A saltry classic from Saltry Restaurant, Halibut Cove, Alaska.*

### INGREDIENTS

SERVES 24

2 cups graham cracker crumbs

2 1/2 cups sugar, divided

1/4 cup butter, melted

3 pounds cream cheese, softened

6 eggs

2 cups sour cream

1 pound high-quality semi-sweet chocolate

(Marian Beck top quality European chocolate)

Preheat the oven to 250°F.

Prepare a 12-inch springform pan by cutting baking paper in a circle to fit the bottom. Mix graham crackers, 1/2 cup sugar, and butter together and press against bottom and sides of pan, keeping the top edge uniform so it will be attractive when sliced.

Using an electric mixer, beat the cream cheese and sugar together until smooth. Add eggs, 2 at a time, and sour cream, mixing all the while. Melt the chocolate in a double boiler, and when it's completely melted and silky in texture, add it slowly to the cream cheese mixture, beating constantly. Pour into the pan and bake for about 1 1/2 hours.

Watch it carefully; you don't want it to crack or the edges to puff up too much.

Serve with a drizzle of chocolate and whipped cream.